

# LUNCH

## Beverages

**Peach Basil Lemonade | 3.5**  
housemade lemonade, fresh basil,  
peach puree

**Kombucha | 4**  
seasonal kombucha

**Assorted Italian Sodas | 3.5**  
lemon, blood orange, grapefruit

**Flavored Iced Teas | 3.5**  
seasonal flavors

## Soup & Salad

*all seasonal soups & salads are served with  
focaccia bread*

**Seasonal Soup | 7**  
chef's daily creation

**Kale | 12**  
kale, radicchio, crostini crouton,  
parmesan, balsamic-caesar dressing

**Farro | 11**  
arugula, red onion, roasted cherry tomato, farro,  
goat cheese, herb balsamic vinaigrette

**Gem | 13**  
crispy chickpeas, pepperoncini, soppressata,  
shaved pecorino, basil tahini dressing

**Arugula | 13**  
red onion, prosciutto, salt loaf crouton,  
shaved gorgonzola, zucchini, roasted shishito peppers,  
garlic herb vinaigrette

**Caprese | 13**  
fresh burrata, seasonal tomato, basil oil,  
balsamic reduction, arugula, sea salt

### ADD TO ANY SALAD

Chicken | 6  
Salmon | 8  
Scallops | 9  
Burrata | 8

## Starters

**Meatballs | 12**  
fresh mozzarella, roasted cherry tomato, basil oil

**Burrata | 13**  
grilled salt loaf with fresh burrata, roasted cherry  
tomatoes, basil oil, & balsamic reduction

**Cheeses | 16**  
chef's selection of imported cheeses served with freshly  
baked bread, jam, honey, nuts, seasonal fruit & olives

**Meat & Cheese | 23**  
chef's selection of imported cheeses & hand sliced meats  
served with freshly baked bread, jam, honey, nuts,  
seasonal fruit & olives

## Pasta

**Bucatini | 18**  
Calabrian chilies, garlic cream sauce, bacon lardons,  
asiago

**Radiatore | 16**  
Calabrian chili cream sauce, sausage, fresh basil, grana  
padano

**Pappardelle | 19**  
pappardelle pasta, wild boar ragu, grana padano

**Chef's Daily Pasta | 16**  
chef's daily creation

# Pizza

## *Tuscan Thin Crust*

### **Rucola | 18**

asiago, fresh mozzarella, topped with prosciutto,  
buffalo mozzarella, arugula

### **Sweet Potato | 17**

ricotta, fresh mozzarella, shaved potatoes &  
sweet potato, rosemary, herb oil

### **Burrata | 18**

basil pesto, roasted squash, eggplant, thyme,  
topped with fresh burrata

## *Neapolitan*

### **Tartufo | 18**

fontina, ricotta, goat cheese, wild mushrooms,  
caramelized onions, truffle oil, fresh thyme

### **Margherita | 15**

san marzano tomato sauce, buffalo mozzarella,  
fresh basil, extra virgin olive oil

### **Soppressata | 16**

san marzano tomato sauce, fresh mozzarella,  
hand sliced soppressata, chili flakes

# Sandwiches & Burgers

*all sandwiches are served with your choice of fries, side salad, or seasonal soup*

### **Pressed Caprese | 13**

plum tomato, fresh mozzarella, basil, balsamic reduction, & pesto spread  
served with seasonal soup

### **Roasted Vegetable Wrap | 13**

grilled zucchini & eggplant, pesto zucchini noodles, arugula, goat cheese,  
balsamic reduction on a sundried tomato wrap

### **Smoked Chicken | 14**

grilled chicken, smoked mozzarella, herb mayo, cucumber, arugula

### **Eggplant | 13**

fried eggplant, burrata, lemon aioli, arugula

### **\*Wood Fired Tuscan Burger | 16**

fried prosciutto, fresh mozzarella, arugula, Calabrian chili aioli on brioche  
*add fried egg | 2*

### **Prosciutto Melt | 14**

fresh mozzarella, prosciutto, red onion, tomato, chili oil, arugula